

TRAINING

Harvesters • Retail • Food Service • Processors • Importers/Exporters • Distributors

The USDC Seafood Inspection Program offers training for people involved in every aspect of seafood. We offer training from HACCP to sensory analysis; from sanitation to developing product specifications.

HACCP Training

Since 1992, the USDC has offered HACCP workshops domestically and internationally; to industry and government personnel. The HACCP Workshop is designed to provide individuals with the tools they need to design a HACCP system that is both practical, effective and complies with U.S. seafood HACCP regulations.

- Demystify HACCP principles and concepts
- Learn to use your HACCP system to go beyond food safety into product quality
- Increase efficiency and profitability
- Fulfill the requirements for training outlined by the FDA Seafood HACCP Regulation

Seafood Splash

A 3-day workshop specially designed for supermarket professionals, chefs and foodservice personnel providing basic information on aquacultured products, wild harvested seafood, quality, sanitation, safety, marketing, and much more!

- Minimize Shrink
- Seafood Quality Evaluation
- Seafood Cooking Techniques
- Merchandising and Sales
- Menu Merchandising
- Discover aquaculture, tour processing plants and the historic New England Fish Exchange



New Programs - Coming Soon!

Sanitation Standard Operating Procedures Training and Development Workshop - A program designed to assist companies in the design, implementation and documentation of sanitation standard operating procedures.

National Sensory Workshops

Our experts can teach you and your personnel to identify the odor, flavor, texture, and appearance characteristics of different quality levels of seafood.

- Hands-on training with the species of your choice
- Low student - instructor ratio
- Continuing Education Units (CEUs) upon completion of the workshop

Through hands-on experience you will:

- Work with internationally calibrated sensory experts
- Learn the U.S. government cutoff point for decomposition
- Know how to identify “premium quality”
- Learn a complete, internationally recognized language for quality
- Master the most effective smelling and tasting techniques

Through science-based instruction, learn and master:

- How to be objective
- How to handle samples
- How to get consistent sensory results

**Choose one of our
scheduled workshops
or ...
Customize It!**

**If you can't come to
us, we'll come to you
and customize any of
the workshops to
suit your needs.**

**This is the most cost-
effective way for
training half a dozen
people or more.**

**Our expert staff has
trained over 4,000
people in HACCP in
the U.S. and in 21
countries since 1992.
Take advantage of
our new joint
HACCP/Sensory
training program.**

**Our training is
available
in three languages:**

*English
Spanish
French*



For more information contact:

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Visit Our Web Site:
seafood.nmfs.gov

TRAINING PROGRAMS

**If you need to learn
about the business
of seafood,
we can help.**

*"Professionally prepared
and presented."*
Robert Collette
National Fisheries Institute

*"The best training I've ever
been exposed to."*
Michael Knipe
**South African Bureau of
Standards**